



WILD TURKEY FAJITAS

3 wild turkey tenderloins	½ tsp. black pepper
1 lime	½ c. salsa
1 tsp. garlic powder	1 Tbsp. oil
½ c. white cooking wine	

1 medium onion, sliced	Guacamole
1 medium tomato, chopped	Sour cream
1½ c. sliced mushrooms	Salsa
1 medium green pepper, cut in strips	Shredded cheddar cheese
8 flour tortillas	

**Now We're
Cookin'!**
with
Martha Daniels

Tenderize meat on one side. Sprinkle w/ garlic & place in bag to marinate. Juice lime in bag and add wine, remaining garlic and pepper. Seal & refrigerate about 1 hour.

Heat skillet and add oil. Cook & stir onions (1½ minutes). Add green pepper and mushrooms and stir until tender. Remove from pan. Add meat, salsa and marinade; cook until done. Add vegetables and tomato. Cook 1-2 minutes longer.

Warm tortillas and fill w/ meat, guacamole, sour cream, cheese & salsa. Makes 4 servings.